

COOKING WITH **Astérix**®



UDERZO

RR

COOKING WITH **Asterix**

Illustrations by Albert Uderzo

Recipes by Marie-Christine Crabos




RAVETTE BOOKS

Dear Asterix fan,

I hope that this book will give you many hours of fun in the kitchen and at the table, where you will be able to astound your friends and family with your culinary expertise.

Some of the ingredients are typically French and well worth searching out, so that you may obtain that true 'Asterix' taste in your cooking.

Bon Appetit!

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CHIEF'S ROQUEFORT MELBA TOAST

SERVES 4
Preparation: 10mins **Cooking** 15mins
Equipment: a large bowl, grater, knife for buttering, baking tray, spatula, fork, serving dish.
Preheat oven: Gas 2 (150°C)



8 Crisp bakes or toasts *Francals*

INGREDIENTS



4 natural *petits-suisse*



50g of *Roquefort* cheese



25g of shelled nuts



50g of softened butter



black pepper or *Cayenne* pepper



Put the *Roquefort* in the bowl and mash with a fork.



Add the 4 *petits-suisse*. Blend together.



Grate the nuts and add to the mixture. Mix well.



Add black pepper or *Cayenne* pepper to taste.



Spread the *Melba* toast with the softened butter. Be careful not to break them.



Place the toast on a baking tray. Cover each slice with the *Roquefort* mixture.



Place the baking tray in the oven Gas 2 (150°C) for approx 15 minutes.



Take the tray out of the oven. Remove the toast and arrange them on a serving dish.



WILL THERE BE
ENOUGH FOR
BOTH OF US?

OK
VITALSTATISTIX!



ROMAN CANAPES

MAKES 24 CANAPES

Preparation: 15 mins

No cooking

Equipment: a kitchen knife, a spoon, a buttering knife, a board, a flat plate, a sieve, kitchen paper, a tray or serving dish.

A ROMAN ORGY 'ISN'T
A ROMAN ORGY
WITHOUT TIT-BITS!



6 slices of
white bread



2 tablespoons
mustard



24 water-cress
leaves

INGREDIENTS



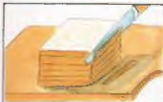
100g of
softened butter



6 slices
of vacuum packed
cheddar cheese



6 red
radishes



Cut off all the crusts from
the bread.



With a spoon, mix together
the butter and the mustard
on the plate.



Butter the slices of bread with
the butter mixture and cut
into 4.



Cut the slices of cheddar into
4 and place them onto
the 24 squares of bread.



Wash and drain the cress,
wash the 6 radishes.
Dry them on kitchen paper.



Top and tail each radish and
cut into 4 circles.



Arrange the canapes on the tray or serving plate.



On each canape, place a well-dried watercress leaf.



To finish, place a radish circle on each leaf.



CALL THAT FOOD?
THEY'RE MAD THESE
ROMANS!



LEGIONNAIRES' CRAB SALAD

SERVES 4
Preparation: 20 mins
Cooking: 15 mins
Equipment: small saucepan,
 1 kitchen knife, 2 shallow bowls,
 a bowl, a salad bowl, colander.

LEGIONNAIRES!
 FORM A CRAB!

INGREDIENTS



8 crab sticks



2 ripe avocados



1 lettuce



1 grapefruit



2 eggs



1 lemon



250g pot of mayonnaise



In the pan, heat the water to boiling point.



Gently place the eggs in the water and boil for 12 minutes.



When hard-boiled, remove the shells under cold running water.



Peel the grapefruit, remove the skins from the segments and save the juice.



Skin the avocados and remove the stones.



Cut the avocados into cubes and sprinkle with lemon juice.



Wash the lettuce and shake dry. Put the lettuce in the salad bowl.



Add the grapefruit segments (without juice) and the avocados.



Chop the crab sticks into three and add to the salad.



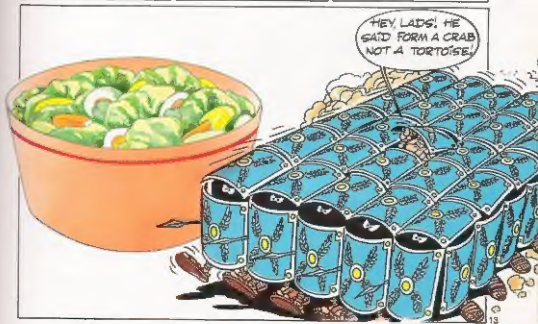
Decorate the salad bowl with the 2 sliced hard boiled eggs.



Put the mayonnaise into a bowl and add the grapefruit juice.



Mix well, and pour the mayonnaise over the salad just before serving.



SERVES 4

Preparation: 15 mins

Cooking: 0 mins

Equipment: tin opener, mixing bowl,
medium-sized saucepan, frying pan,
fork, whisk, cup, knife

UNHYGIENIX' CRISPY SARDINE SANDWICHES

INGREDIENTS



tin sardines
in oil



100ml
milk



1 level tbsp
flour



100g grated
gruyere cheese



1 egg



1 tsp oil



salt pepper



50g butter



8 slices of
bread

SARDINES ARE
FOR EATING.



Open the tin of sardines.
Pour the oil into the bowl.



Remove the bones and skin
from the sardines and
place in the bowl.



In the saucepan, gently heat
the milk.



Add the
sardines and the flour.
Beat with whisk.



Add the sardines and
their oil, then remove
from the heat.



Break the egg into the cup, add
salt and pepper and beat
with a fork.



Pour the beaten egg into the pan. Mix well.



Pour the mixture back into the bowl to cool



Spread 4 slices of bread with the mixture



and place the other 4 slices on top.



in the frying pan, gently heat the butter with a little oil so that it does not burn.



Fry the crispy sardine sandwiches for 5 minutes on each side. Serve hot.

...NOT
BEATING!



CHEESE DIP A LA PETTITSUIX

SERVES 8 TO 10

Preparation: 40 mins

Equipment: colander, knife, fork, chopping board, bowl, large round serving dish.

INGREDIENTS



a cauliflower



a bunch of radishes



celery



bundle of carrots



6 natural petits-suisse

100g
Roquefort



100g double cream



2 tablespoons
red wine vinegar



pepper
salt

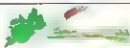
IT'S RUDE
TO Slobber
OVER YOUR
FOOD.



Separate the cauliflower
florets and rinse



Peel and wash the carrots.
Cut them into pencil-thin
strips.



Trim off the leaves and ends of the
celery sticks. Wash and cut each stick
into three widths.



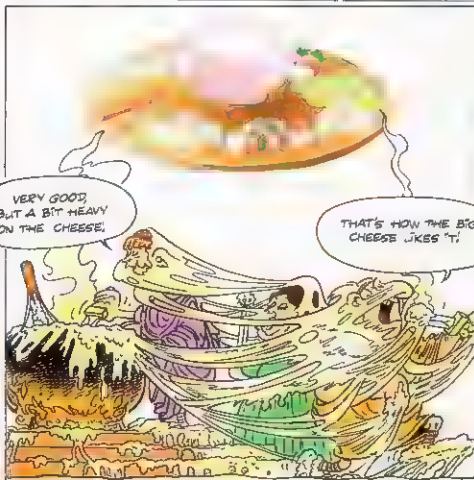
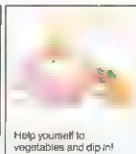
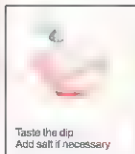
Top and tail the radishes keeping
2 cms of greenery. Wash them well.



In a bowl, mash the
Roquefort with a fork



Add: double cream, petits-
suisse, vinegar and
pepper. Mix well.



INFAMUS EXOTIC SALAD

SERVES 4

Preparation 20 mins

No cooking

Equipment: kitchen knife, chopping board, serving dish, glass, tin opener

INGREDIENTS

small tin of
hearts of palm

1 grapefruit



4 tomatoes



2 ripe
avocados



1 lemon



100g black olives
or raisins



lemon vinaigrette



IT'S EXOTIC
SALAD TODAY, A
REC'PE "BROUGHT
BACK FROM ONE OF
MY AFRICAN
CAMPAIGNS.



Slice the tomatoes and
arrange around the edge
of the serving dish



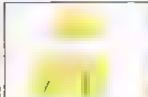
Set aside 2 whole hearts
of palm. Slice up the others



Decorate the centre of the
dish with the whole and the
sliced hearts of palm



Cut the avocados into four.
Remove the skins and the
stones



Immediately sprinkle with
lemon juice to stop them
going black



Peel the grapefruit. Remove
the skin from each segment.



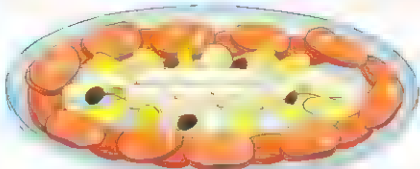
Place the grapefruit and the avocados between the tomatoes and the hearts of palm



Garnish with olives. If you do not like olives, use raisins soaked in hot water until swollen



Just before serving, pour vinaigrette over the salad



DRUID'S MARSHMALLOW SALAD

SERVES 4
Preparation: 30 mins. **No cooking.**
Equipment: kitchen knife, bowl, chopping board, potato peeler, large salad bowl

INGREDIENTS

12 marshmallows

white cabbage

3 slices of tinned pineapple



1 green pepper



3 carrots



1 lemon



100g mayonnaise



2 tbsp double cream



salt and pepper

HEY, ASTERTX,
 DO YOU THINK GETAFIX
 WILL LET ME TASTE HIS
 MAGIC SALAD?



Remove any yellow outer leaves of the cabbage and rinse

Cut the cabbage into fine strips

Wash the green pepper

Cut the green pepper into rings and remove any seeds

Peel the carrots with the peeler and cut them into thin strips

Drain the pineapple slices then chop them into cubes



In a bowl, mix the lemon juice, double cream and mayonnaise. Season to taste.



Put the vegetables, marshmallows and pineapple in the salad bowl.

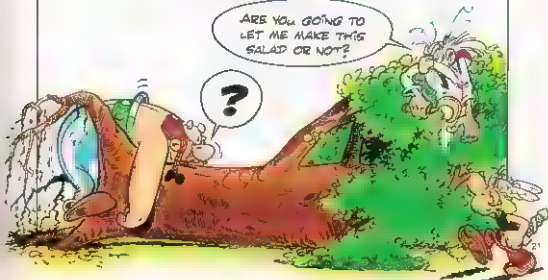


Just before serving, add the dressing and mix well. Season again, if necessary with salt and pepper.



ARE YOU GOING TO LET ME MAKE THIS SALAD OR NOT?

?



ORINJADE'S AVOCADO STUFFED TOMATOES



SERVES 4
Preparation: 15 mins
No cooking required
Equipment: kitchen knife, fork, colander, teaspoon, bowl, chopping board, grater, serving dish

INGREDIENTS



8 ripe but firm medium tomatoes



2 ripe medium avocados



lemon



1 green pepper



small onion



salt

2 tablespoons mayonnaise



Cut lids off the tomatoes. Reserve them. Spoon out the tomato flesh.



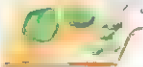
Salt lightly inside the tomatoes and place upside down in a colander



Halve the avocados. Remove skins and stones. Place in a bowl.



Mash the avocados with a fork and cover with squeezed lemon juice.



Wash the green pepper, slice it then chop it into small cubes



Peel the onion and chop it up as finely as possible



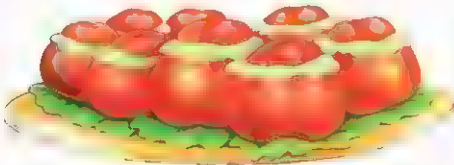
or if you have one
use a grater



Add the green pepper, the
onion and mayonnaise to
the mashed avocado. Mix.



Fill the tomato shells. Replace
lids. Serve on a bed of
lettuce.



"I'D ADVOCATE
YOUR AVOCADO STUFFED
TOMATOES TO ANYONE
OR NJADE.



GERGOVIAN MEAT BALLS

SERVES 4

Preparation: 20 mins Cooking: 40 mins

Equipment: bowl, mixing bowl, measuring jug, garlic press, fork, draining spoon, large pot, serving dish

INGREDIENTS



500g minced beef



500g frozen peas or petits pois



50g fresh breadcrumbs



2 cloves garlic



one teaspoon nutmeg



2 tablespoons parsley



1 egg



salt

pepper

200ml water

50ml oil

THE SECRET OF THIS RECIPE 'SH IN THE PARSLEY.



Put the minced beef into the bowl



in the large bowl, soak the breadcrumbs in hot water. Squeeze out by hand



Add the breadcrumbs to the minced beef. Break an egg into the bowl



Add the parsley, the nutmeg, salt and pepper



Crush garlic cloves or with a garlic press, squeeze the 2 cloves of garlic onto the mixture



Mix all the ingredients together with your hand or with a fork



Make the meatballs by rolling the mince between your palms. Do not make them too big.



Pour the 200ml of water and the 50ml oil into a pan. Bring to the boil.



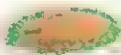
Plunge the meatballs one by one into the pan using a draining spoon.



Lower the heat. Simmer for 30 mins.



Add the frozen peas and cook for a further 10 mins.



Drain and arrange on a serving dish.



GLADIATOR'S SKEWERED SHRIMPS

GLADIATORS,
NAME YOUR
WEAPONS!



INGREDIENTS

600g
large frozen
uncooked shrimps

2 onions

50g pine
kernels

50g flaked
almonds

50g
raisins

300g
long grain
rice

1 chicken
stock cube

2 tbsp
honey

100ml
oil

salt
pepper

SERVES 4
Preparation: 15 mins **Cooking:** 20 mins
Equipment: 4 skewers, chopping board,
kitchen knife, large pan, wooden spoon,
gratin dish, or frying pan and
garlic press, serving dish.
Preheat oven: Gas 8 (230°C)



Push the shrimps onto the 4
skewers, place on a gratin
dish. Rub some oil over them



Peel the onions; cut into two
then chop finely



Put the remaining oil and the
onions in the pan
Cook gently



When the onions are
transparent, add the rice
and mix.



When the rice is transparent
add 1½ times its weight in
water (450g).



Add the stock cube and honey
Cook gently, stirring often



After 10 minutes add the pine kernels, almonds, raisins, salt and pepper



Cook a further 10 mins. Taste. If the rice is tender, stop cooking. Turn off the heat



Meanwhile, put the dish of shrimps under a hot grill, or in the oven at Gas 8. (230°C).



Grill the shrimps 5 minutes each side, or 10 minutes each side in the oven



Arrange the rice in the serving dish and put the skewers on top



Variation

The shrimps can be cooked in a frying pan with 2 tablespoons olive oil and 2 crushed garlic cloves



"I'LL SKEWER THEM,

"I'LL WALLOP THEM WITH MY SHRIMPNET!"

"I'LL BOX THE'R EARS! COME ON! CUT THE CHIT CHAT, I'M HERE FOR A PUNCH-UP...."



IMPEDIMENTA'S CHICKEN DRUMSTICKS

OF COURSE,
MY POSITION OF
IMPORTANCE GIVES ME
A CERTAIN AUTHORITY...

Preparation: 10 mins **Cooking:** 1 hour
Equipment: Chopping board, kitchen knife,
tablespoon, 2 ovenproof dishes, pen
(or a microwave dish, 1 vegetable dish)
Preheat oven: Gas 4 (180°C)

INGREDIENTS



4 Chicken drumsticks



4 tbsp
French
Mustard



8 thin slices
smoked bacon



2 onions



200g
double cream



salt and pepper



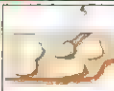
a large tin of
petits pois



a large packet
of plain potato crisps



Peel and halve
the onions.



On the chopping
board, cut them
into rings



Cover the bottom of
the oven dish with the
onion rings.



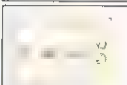
Spread each drumstick
with a tablespoon of
French mustard



Season with salt and pepper
wrap 2 slices of bacon
around each drumstick



Place the drumsticks on the
onions. Cover them with
double cream.



Put the dish into a
pre-heated oven. Gas 4
(180°C) for 1 hour



After 45 minutes, gently heat the petits pois in a pan for 15 minutes (or 6 minutes in a microwave oven).

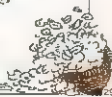


When the chicken is cooked, heat the crisps in the second dish for 5 minutes in a moderate oven. Gas 2 (150°C).



"IMPEDIMENTA, YOU SHOULD BE PROUD TO BE THE WIFE OF THE UND'STATED CHIEF OF THE VILLAGE, TO BE THE FIRST LADY, TO BASK IN MY REFLECTED GLORY...."

"STOP RABBITTING ON AND HELP ME PLUCK THIS CHICKEN YOU OLD GOAT."



SERVES 4

Preparation: 15 mins **Cooking:** 1 hour

Equipment: Potato peeler, kitchen knife, saucepan, colander, aluminium foil, earthenware or pyrex dish 24 cm in diameter

Preheat oven: Gas 4 180°C

COMPANY'S CHEESE POTATO BAKE

INGREDIENTS

800g
potatoes

1 litre
milk

400g
double cream

2 cloves
garlic

1 teaspoon of
grated nutmeg

50g
butter

salt

pepper

I'VE SPENT
THE WHOLE DAY
SQUARE BASH'ING

Pee! the potatoes with the
peeler and rinse

Cut into slices 2mm thick and
place into the pan

Add the cold milk, salt and
pepper to the potatoes. Heat

Remove from the heat
before the milk boils over
Drain the potatoes.

Halve the cloves of garlic.
Rub them over the bottom
and the sides of the dish

Arrange the potato slices in
layers in the dish



Mix nutmeg into the double cream. Season with salt and pepper. Pour over the potatoes.



Dot with flakes of butter to help with the browning. Put into the oven Gas 4 (180°C) for 1 hour.



If the potatoes brown too quickly, cover the dish with aluminium foil.



...NOW
HERE I AM
SPUD BASH'ING!



FAMOUS HAMBURGERS

INGREDIENTS



2 onions



600g lean minced beef



1 tablespoon Worcestershire sauce



1 tsp groundnut oil



50g butter



4 hamburger buns



salt



pepper

MAKES 4 HAMBURGERS
Preparation: 5 mins Cooking: 12 mins
Equipment: Kitchen knife, chopping board, large bowl, frying pan, spatula

YOUR HAMBURGERS ARE FAMOUS METALLURGS'X WHAT'S YOUR SECRET?



With the knife, peel and halve the onions



Place them on a board, flat side down. Cut them into 4 lengthwise



Now slice them crosswise into small pieces



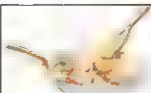
Put the minced beef into the large bowl. Add the onions and Worcestershire sauce



salt and pepper. Mix well with (clean) hands and divide into 4 balls



In the frying pan, melt the butter with the oil over moderate heat.



Place the meat balls in frying pan and gently flatten with the spatula.



Cook for about 5 minutes each side over a moderate heat.



Put the hamburgers in the halved buns and serve immediately.



QUITE SIMPLE ASTERX,
- PREPARE THEM WITH MY
GOLDEN SICKLE.



SERVES 4
Preparation: 5 mins **Cooking:** 10 mins
Equipment: Large saucepan, kitchen knife, chopping board, frying pan with lid, wooden spoon

DOGMATIX' HOT DOGS

INGREDIENTS

one
french stick

4 frankfurter
sausages

2 onions

2 tbsps
oil

4 tbsps French
mustard

WHAT'LL Y BE?
 'T'S ON THE
 HOUSE.

A HOT DOG
 FOR ME.

BARK BARK

HOT DOG

Heat water in a pot large
 enough to hold the
 frankfurters.

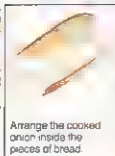
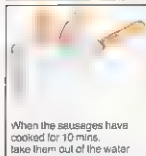
Pre-heat the oven to
 Gas 1 140°C

Peel the onions and halve
 them lengthwise

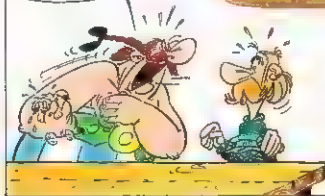
Then chop each half
 into fine slivers.

Put both oil and onions into the frying pan,
 cover and cook gently for 10 minutes. Stir
 occasionally

Cut the bread into four
 Split open on one side.



ANYONE
TOUCHING MY DOG
W_L BE DOG
MEAT.



CORSICAN SMOKED CHICKEN RISOTTO

SERVES 4

Preparation 30 mins **Cooking** 20 mins

Equipment: Chopping board, kitchen knife, large pot, wooden spoon, measuring jug, serving dish

AREN'T MY SMOKED CHICKENS READY YET?



INGREDIENTS



1 small tin tomato puree



2 onions



1 chicken stock cube



salt and pepper



60ml oil



300g American long grain rice



70g grated gruyère cheese



1 teaspoon mixed herbs



1 small smoked chicken or 500g smoked ham



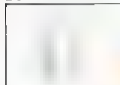
Peel and halve the onions lengthwise



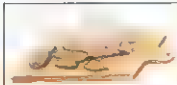
Place them flat side down on the board. Slice thinly



Chop into tiny pieces by slicing crosswise. Put into the pot with the oil.



Pour 300g rice into a measuring jug.



Remove the chicken skin. Remove the meat from the bones and cut the meat into little pieces. If using ham cut into small squares



Over a moderate heat cook the onions in the pot for 2 minutes. Add the rice.



Stir the rice until it has absorbed the oil and begun to brown



In a measuring jug, measure a quantity of water equal to one and a half times the volume of rice. (450g)



Pour the water into the pot. Add the stock cube and the tomato puree. Stir. Lower the heat.



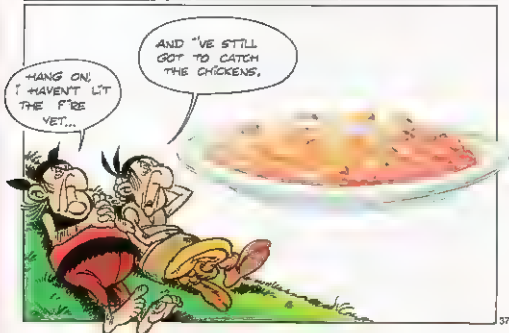
After 10 minutes, add the chicken or the ham, the mixed herbs, a pinch of salt and a little pepper



Cook a further 10 minutes stirring often to prevent it from sticking to the pan



Check if the rice is cooked. Add the grated cheese. Stir and transfer into the serving dish



HANG ON!
I HAVEN'T LIT
THE FIRE
YET...

AND "VE STILL
GOT TO CATCH
THE CHICKENS.

NORMAN SPAGHETTI SALMON

SERVES 4

Preparation: 15 mins **Cooking:** 10-12 mins

Equipment: large pot, chopping board, colander, bowl, kitchen knife, wooden spoon, 4 plates

INGREDIENTS

250g
spaghetti

120g
smoked
salmon

butter

4 tablespoons
double cream

100g grated
parmesan
cheese

1 tablespoon oil
salt
pepper

HERE'S
YOUR
SPAGHETTI

Bring a pot of water to the
boil. Add oil and a pinch
of salt

Remove the salmon slices from
the packet and place on
a board

Cut into strips then into
small pieces

Put the spaghetti into
the boiling water. Stir
well. Cook for
10-12 minutes

Test the spaghetti to see if it is cooked.
Drain in a colander over the sink

Put the pot back on the heat.
Gently melt the butter.
Add the spaghetti



Mix well. Add the double cream.



and the chopped salmon pieces. Add pepper. Mix. Remove from heat.



Serve the spaghetti straight onto the plates accompanied by a bowl of parmesan cheese



AND WE WANT
OUR SALMON
WITH 'T.

YEAH.

LONG LIVE CHIEF
T'MANDAHAF...



SERVES 4

Preparation: 10 mins **No Cooking**

Equipment: 4 dessert plates,
kitchen paper, colander, knife, bowl,
whisk, tablespoon, ice cream scoop

THE BARD'S ROYAL BANANAS

INGREDIENTS



4 bananas



250g
strawberries



1 punnet of
raspberries



4 tablespoons
redcurrant
jelly



aerosol of
cream

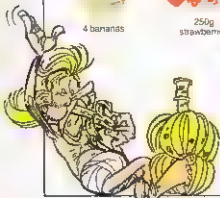


1 tub of
vanilla ice cream



4 fan-shaped
wafers

AS LONG AS
HE'S EATING HE
CAN'T SING.



Peel the bananas and cut into two
lengthwise



Put two banana halves onto
each plate



Wash strawberries
in cold water



Remove the green stalks.
Dry the strawberries on
kitchen paper



Halve the strawberries and
arrange them around the
bananas



Without washing them,
place the raspberries
between the bananas



Put the redcurrant jelly in the bowl and whisk



Put some jelly on each banana



Take scoops out of the ice cream using an ice cream scoop or a tablespoon.



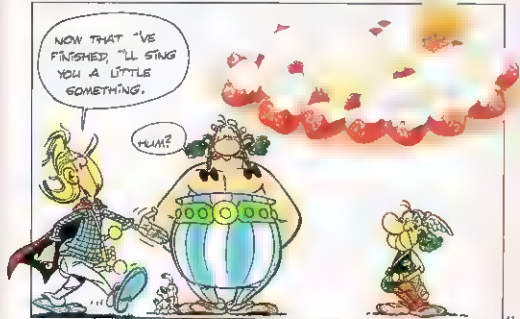
Arrange two balls of ice cream in the middle of each plate



Shake the aerosol and decorate
Add a wafer



Serve immediately
before the ice cream melts



OBELIX'S NUTTY BROWNIES

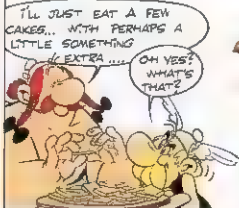
MAKES 16 BROWNIES

Preparation: 25 mins **Cooking:** 20-25 mins

Equipment: Frying pan, medium saucepan, mixing bowl, whisk, kitchen knife, non-stick baking tin 25 x 25 cm, chopping board, small piece aluminium foil, serving tray

Pre-heat oven: Gas 4 (180°C)

INGREDIENTS



100g chocolate
85% cocoa



2 eggs



150g sugar

100g plain flour



125g butter
and 25g to
butter in



100g shelled
walnuts



50g



Make a bain-marie
by heating water in
a frying pan



Break the chocolate into squares. Put
them into a saucepan with
125g of butter



Stand the saucepan in the
frying pan of boiling water.
Keep stirring.



When the mixture is
melted, turn off the
heat



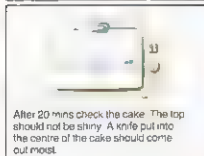
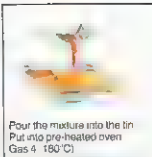
Put the flour, sugar
and eggs into the
bowl



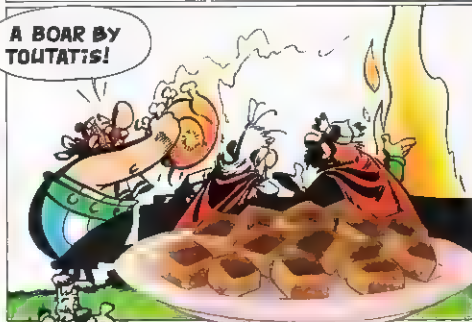
Add a pinch of salt and
beat with a whisk



On the board, chop the
nuts with a knife.



A BOAR BY TOUTATIS!



VIKING'S ICE CREAM DREAMS

MAKES 4 ICE CREAM CLIPS
Preparation: 0 mins
Cooking: 5 mins
Equipment: 4 deep glasses
 medium saucepan, whisk
 colander, kitchen knife
 ice cream scoop.

INGREDIENTS



1/2 litre
strawberry ice cream



1 packet of
mini meringues



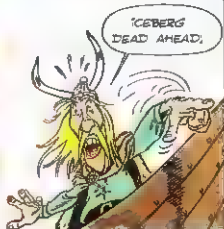
250g
strawberries



aerosol of
cream



6 tablespoons of
redcurrant jelly



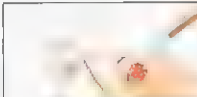
Put the four glasses in the refrigerator so that they are quite cold

Put the 6 tablespoons of redcurrant jelly and the same amount of water in the pan

Heat and blend with a whisk. Cool the mixture, whisking occasionally



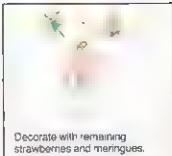
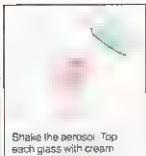
Wash and drain the strawberries before removing their stalks.



In each glass, put 4 strawberries, (cut up the largest ones). Add 2 or 3 mini meringues



Scoop out the ice cream and place 2 balls in each glass

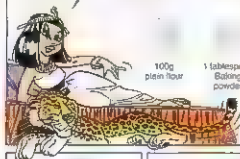


CLEOPATRA'S EXOTIC GATEAU

SERVES 6

Preparation: 15 mins **Cooking:** 30 mins
Equipment: colander, 2 small saucepans,
 non-stick cake tin 24cm diameter,
 mixing bowl, whisk, serving plate
Pre-heat oven: to Gas 4 180 C.

GAIUS,
 THANK YOU FOR
 SERVICES RENDERED.
 TAKE THIS GATEAU
 FIT FOR A QUEEN
 AND CUT IT INTO
 THREE.



1 tin of
 10 pineapple
 slices in syrup



4 tablespoons
 golden syrup



100g
 butter



3 eggs

100g
 plain flour

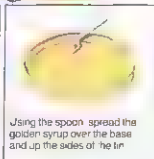
1 tablespoon
 Baking
 powder

100g
 granulated
 sugar

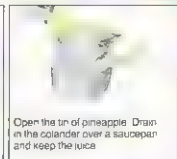
pinch
 of
 salt



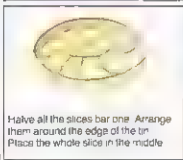
Put the 4 tablespoons
 of golden syrup into the
 cake tin



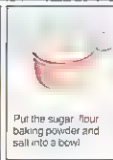
Using the spoon, spread the
 golden syrup over the base
 and up the sides of the tin



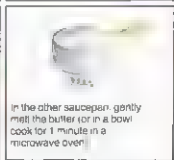
Open the tin of pineapple. Drain
 in the colander over a saucepan
 and keep the juice



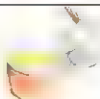
Halve all the slices bar one. Arrange
 them around the edge of the tin.
 Place the whole slice in the middle



Put the sugar, flour,
 baking powder and
 salt into a bowl



In the other saucepan, gently
 melt the butter (or in a bowl
 cook for 1 minute in a
 microwave oven)



Add the 3 eggs one by one to the sugar and flour mixture then add the melted butter



Whisk until the mixture is creamy



Pour into the cake tin
Bake on middle shelf of oven Gas 4 (180°C)



After 30 minutes take the galeau out of the oven and tip out onto a plate



Gently heat the reserved pineapple juice in the saucepan for 10 minutes.



Pour the juice over the galeau. Allow to rest. Serve the galeau warm or cold



CUT INTO THREE OBELIX?

WELL - HAVE CUT IT INTO

THREE. GREEDY GUTS.

SERVES 12

Preparation: 20 mins **Cooking:** 30 mins

Equipment: 2 bowls, 2 saucepans,
2 whisks, measuring jug, scales,
sieve, mixing bowl, electric whisk,
2 cake tins 24 cm diameter, frying pan,
serving plate, spatula.
Pre-heat oven: Gas 4 (180 C)

BELGIAN CHOCOLATE GATEAU

INGREDIENTS

300g
plain flour

300g
caster sugar

125g
butter

00g unsweetened
cocoa

200g
live yogurt

00g desiccated
coconut

200ml
hot water

1 teaspoon
powdered vanilla

1 teaspoon
bicarbonate of soda

1 teaspoon
salt

2 eggs

200g plain
chocolate

200g
double cream

aerosol of
cream

FOLLOW ME MY FRIENDS.
COME AND TASTE MY
SPECIALITY - BELGIAN GATEAU.
THERE ARE ONLY A FEW
SLICES LEFT - JUST
ENOUGH FOR A SNACK.



In a bowl, whisk together the
cocoa and very hot water.
Allow to cool.

Gently melt the butter in a
saucepan or in a bowl.
Cook for one minute in a
microwave oven.

In a mixing bowl, cream
together the butter and sugar
using a whisk.


Separate the eggs. Place the whites in a bowl
and add the 2 yolks to the mixture in the
mixing bowl. Whisk well.

Add the cocoa liquid, the sieved
flour, the salt, the vanilla, the
bicarbonate of soda and the
yogurt. Mix well.


Beat the
egg whites
till stiff.




fold gently into the chocolate mixture so as not to break down the air bubbles




Butter 2 cake tins. Divide the mixture between them. Put in oven, Gas 4 (180°C) for 30 minutes. When cooked remove from oven and allow to cool.



Melt the plain chocolate in a saucepan standing in a hot water-filled frying pan. Away from the heat add the double cream



Tip out one cake onto the serving plate. Spread with 1/2 of the chocolate cream, sprinkle with coconut.



Tip the second cake onto the first. With a spatula, cover the top and sides with the remaining chocolate cream. Refrigerate.



Just before serving decorate with aerosol whipped cream

JUST ENOUGH FOR ME!



NOT A BAD LITTLE SNACK. HEY, SON?

SERVES 4 - 6

Preparation: 15 mins

Cooking: 30 mins

Equipment: bowl, mixing bowl,
2 knives, earthenware or pyrex
dish 28cms diameter, kitchen paper

Pre-heat oven: Gas 9 (240 C)

LOVER'S APPLE CRUMBLE

INGREDIENTS

5 golden
delicious apples

50g
raisins
or
1 punnet of
raspberries

150g plain
flour

220g
brown
sugar

50g soft
margarine

200g single or double cream

AREN'T
YOU GOING TO
GIVE HER THE
APPLE CRUMBLE
THEN?

If using raisins, soak them in
a bowl of hot water

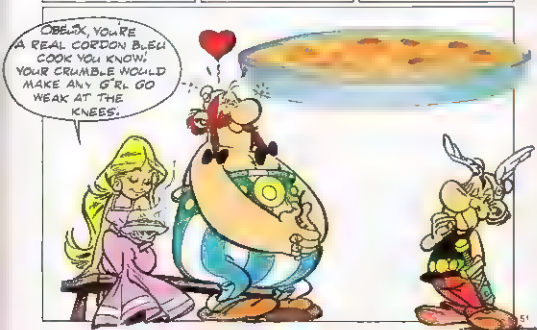
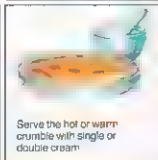
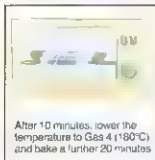
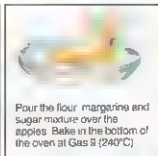
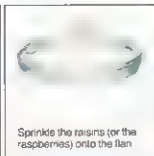
Put the flour and brown
sugar into the mixing bowl

Add the margarine cut into
three pieces. With a knife
in each hand

cut the margarine into
the flour until it has the
consistency of breadcrumbs

Peel the 5 apples. Quarter
and core them.

Cut the apple quarters into
little pieces and put into an
oven dish

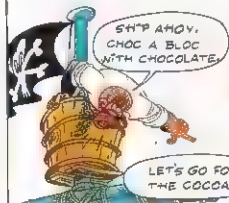


PIRATE'S DARK CHOCOLATE MOUSSE

SERVES 4

Make a minimum of 2 hours ahead.
Preparation: 30 mins **Cooking:** 15 mins

Equipment: frying pan, medium saucepan, cup, tablespoon, wooden spoon, mixing bowl, electric whisk, serving bowl, spatula.



200g chocolate
(65% cocoa solids)

100g
butter

4 eggs

2 tablespoons
hot water

1 tablespoon
instant coffee
granules

salt



Heat some water in a frying pan to make a bain-marie



Break the chocolate into the saucepan. Add the butter



Dissolve the coffee granules in a cup with two tablespoons of hot water



Pour the coffee over the chocolate and stand the saucepan in the water-filled frying pan



Stir until it is creamy. Allow to cool for 10 minutes



Separate the eggs, putting the whites in a bowl. Stir the yolks into the saucepan one at a time



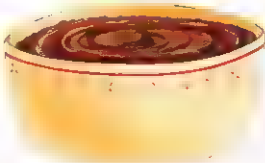
Add a pinch of salt to the egg whites and whisk into stiff peaks.



Pour the chocolate into the serving bowl and, bit by bit, add the egg whites with a spatula.



Gently fold the egg whites into the chocolate. Refrigerate for 2 hours.



NEW WORLD PANCAKES

THESE NEW
WORLD PANCAKES
ARE

HOW.



INGREDIENTS

4 eggs

2 tablespoons
baking powder

maple
syrup

500g
plain flour

1/2 teaspoon
vanilla essence

2 tablespoons
granulated sugar

1/2 teaspoon
salt

1/4 litre
milk

butter for
the pan



Put the flour and eggs into a bowl
and whisk together



Whisking all the time,
tickle in the milk



Add the sugar, baking
powder, salt and vanilla



Pass the batter through a
strainer to remove any lumps
Leave to rest for 2 hours



Using some kitchen
paper, butter the pan
Heat over a moderate
flame



Carefully pour about 1/4 a ladle of
batter into the pan to make a
thickish pancake, 12 cms in
diameter



When the upper surface is dry and full of holes, turn over with a spatula



Cook the other side for 2 minutes. Lift the edge to check if it is ready



Pour maple syrup over the pancake and eat immediately

A LIBERATING EXPERIENCE!



WILD BOAR CHOCOLATE TRUFFLES

INGREDIENTS


400g tin
sweetened
condensed milk


20g
butter


2 tablespoons
drinking
chocolate


one packet
chocolate
vermicelli


40 paper
cases for
sweets

MAKES 40 TRUFFLES
Preparation: 30 mins **Cooking:** 20 mins
Equipment: medium-sized saucepan,
wooden spoon, 2 wide plates,
small spoon, serving tray

“ LOVE TRUFFLES,
BUT NOT CHOCOLATE
ONES.”



Put the butter, the milk and
the drinking chocolate
into the saucepan



Heat gently, stirring with a
wooden spoon until the
mixture is smooth



The mixture is ready when
the chocolate lifts away
from the edge of the pan
with a spoon



Pour the mixture into a dish
and allow to cool.



Remove a spoonful of the
chocolate mixture



and roll between your
palms to form a small ball



In the other dish, roll the balls in the vermicelli so that they are well covered



Place the truffles into the paper cases and serve on a tray

"LIKE BOARS,
TRUFFLES AND
CHOCOLATE..."



1?

GREEDY
GUTS.

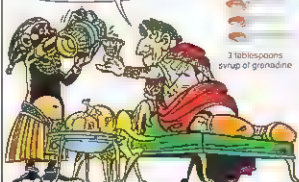


CAESAR'S IMPERIAL COCKTAIL

MAKES 4 LARGE GLASSES
Preparation 10 mins
Equipment 4 large glasses jug
 lemon juicer 2 saucers whisk knife
 chopping board

INGREDIENTS

NOW THIS IS A DRINK
 FIT FOR CAESAR.



2 glasses (400ml)
orange juice

1 glass of (200ml)
pineapple juice

1 glass (200ml)
grapefruit juice

3 tablespoons
syrup of grenadine

1 orange

lemon

2 glasses (400ml)
sparkling water

2 tablespoons castor sugar

Four the orange juice,
pineapple juice and grapefruit
juice into the jug

Add the syrup of grenadine
and whisk

Squeeze the lemon and
put the juice in a saucer

Put the sugar into the other
saucer

Take a glass, dip the rim into the lemon
juice

then into the
sugar



Frost the other 3 glasses in the same way. Allow to dry.



On the chopping board, cut 4 large slices from the middle of the orange.



With the knife, slit each slice from the middle to the edge.



Add the sparkling water to the jug and mix well.



Pour the cocktail into the 4 glasses. Add ice cubes.



Decorate each glass with a slice of orange.

I'LL LET CLEOPATRA TASTE SOME, SHE'S GOT A GOOD NOSE.



CRISMUS BONUS' MAGIC COCKTAIL

MAKES 4 LARGE GLASSES
Preparation: 10 mins
Equipment: jug, lemon juicer, 2 saucers, 4 large glasses, whisk, chopping board, kitchen knife.



INGREDIENTS



2 glasses (400ml)
pink grapefruit juice



1 (400ml) tin or
2 glasses of
lemon soda (gini)



2 tablespoons of
castor sugar



2 tablespoons
syrup of citron



200ml
pineapple juice



1 lemon



4 ice cubes



Pour the syrup of citron, the
grapefruit and the pineapple
juice into the jug. Whisk.



Wash the lemon
under hot water.



Squeeze half the lemon and pour the
juice into a saucer. Keep the
other half.



Put the two tablespoons
of sugar into the other
saucer.



Take each glass in turn and dip the rims
into the lemon juice, then into the sugar.



You now have
frosted glasses.



Cut 4 slices from the other lemon half. Make a slit in each slice from the middle to the edge.



Add the soda to the jug and mix.



Pour the cocktail into the 4 glasses. Add an ice cube to each and decorate with a lemon slice.

I'LL NEED MORE
THAN A MAGIC COCKTAIL!
IT'S ENOUGH TO MAKE
YOUR HAIR CURL!



**A BOAR BY
TOUTATIS!**



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